



THE PACAYA PALM OF GUATEMALA.

(*CHAMAEDOREA* SP., S. P. I. NO. 44059.)

The pacayas are the inflorescences resembling ears of corn in shape, which are borne on the trunk. (Three of these are shown in the photograph.) These are produced all the year round and form an important article of diet among the Guatemalans. When the outer covering of a pacaya is removed, the tender, yellowish white inflorescence may be eaten raw, like palm-bud salad, or it may be fried in an omelet or in an egg batter, or it may be boiled like cauliflower. The flavor of very young pacayas is delicate and agreeable, but that of the older ones unpleasantly bitter. As this palm, which, according to Mr. Wilson Popenoe, is grown in nearly every dooryard in Coban, Guatemala, thrives at an altitude of 5,000 feet and can withstand lime, it is worthy of a careful trial in Florida and California. (Photographed by Wilson Popenoe, San Antonio A. C., Guatemala, October 19, 1916; P16874FS.)